

**ALTO SHAAM®
HALO
HEAT®**



1767-SK
on standard casters



767-SK
with optional legs

INSTALLATION OPERATION AND MAINTENANCE MANUAL

**LOW TEMPERATURE
COOK • HOLD • SMOKE
OVENS**

**Model: 767-SK
Model: 1767-SK**

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 U.S.A.
PHONE: 262.251.3800 FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY
800.558.8744 U.S.A./CANADA 262.251.1907 INTERNATIONAL

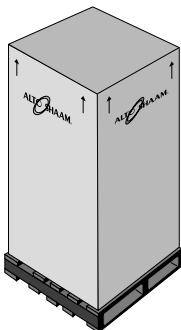
**WEBSITE:
www.alto-shaam.com**

LOW TEMPERATURE COOK, HOLD & SMOKE OVEN

UNPACKING and SET-UP

This Alto-Shaam Cook/Hold /Smoke Oven has been thoroughly tested, checked for calibration, and inspected to insure only the highest quality oven is provided. When you receive your oven, check for any possible shipping damage and report it at once to the delivering carrier.

See Transportation Damage and Claims section located in this manual.



The oven, complete with unattached items and accessories, may be delivered in one or more packages. Check to insure that all the following items have been received as standard with each smoker compartment:

- 2: Stainless Steel Side Racks
- 2: Stainless Steel Flat Wire Shelves
- 1: Stainless Steel Rib Rack Shelf
- 1: Stainless Steel Drip Pan
- 1: Drip Tray
- 1: Wood Chip Tray
- 1: Woodchip Sampler. 2 lb (0,9 kg)
Cherry, Apple , Maple & Hickory Assortment

Save all the information and instructions packed inside the oven. Complete and return the warranty card to the factory as soon as possible to insure prompt service in the event of a warranty parts and labor claim.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

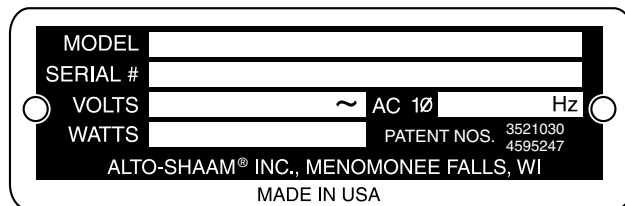
Optional 5" (127mm) casters or 6" (152mm) legs should be installed on the single oven before use. The double compartment smoker is supplied with four 5" casters, two rigid and two swivel with brake. For the best service, the oven should be installed level. This oven should NOT be installed in any area where it may be affected by steam, grease, dripping water, high temperatures or any other severely adverse conditions.

OVEN CHARACTERISTICS

The oven is equipped with a special, high-heat-density, heating cable. Through the Halo Heat concept, the heating cable is mounted against the walls of the cooking cavity to provide an evenly applied heat source, controlled by a thermostat. The design and operational characteristics of the oven eliminate the need for a moisture pan or a heat circulating fan. Through even heat application, the quality of a food product is maintained for many hours.

ELECTRICAL INSTALLATION

1. An oven identification tag is permanently mounted on the oven.



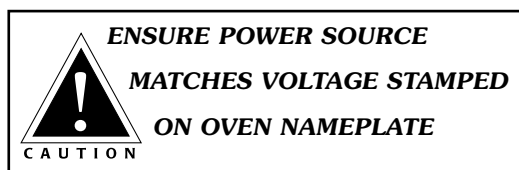
2. Oven models at 208-240 volts are dual rated units with a conversion switch mounted under an access cover on the rear of the oven, near the power cord.

With the voltage conversion switch in the 200 volt through 208 volt (UPPER) position, the oven will function properly with a source voltage of between 200 volts and 208 volts.

With the voltage conversion switch in the 220-240 volt (LOWER) position, the unit will function properly with a source voltage of between 220 volts and 240 volts.

NOTE: ALL 208-240 volt units are shipped from the factory with the voltage conversion switch in the 220-240 volt position. Again, ensure that the voltage conversion switch position and the available power source match.

3. The 125 volt rated oven will function properly with a source voltage of between 100 volts and 125 volts, 60 Hz. The 125 volt rated units are provided with a cord and plug [NEMA #5-20P]. Have a qualified technician install the proper outlet configuration. This will assure a safe and trouble-free installation. The double compartment smoker is not available in 125V.
4. Always position the oven so that the power supply cord is easily accessible in case of an emergency.
5. Proper outlet configuration or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable, local electrical codes. This oven must be grounded in accordance with requirements of the National Electrical Code or applicable local codes.



LOW TEMPERATURE COOK, HOLD & SMOKE OVEN

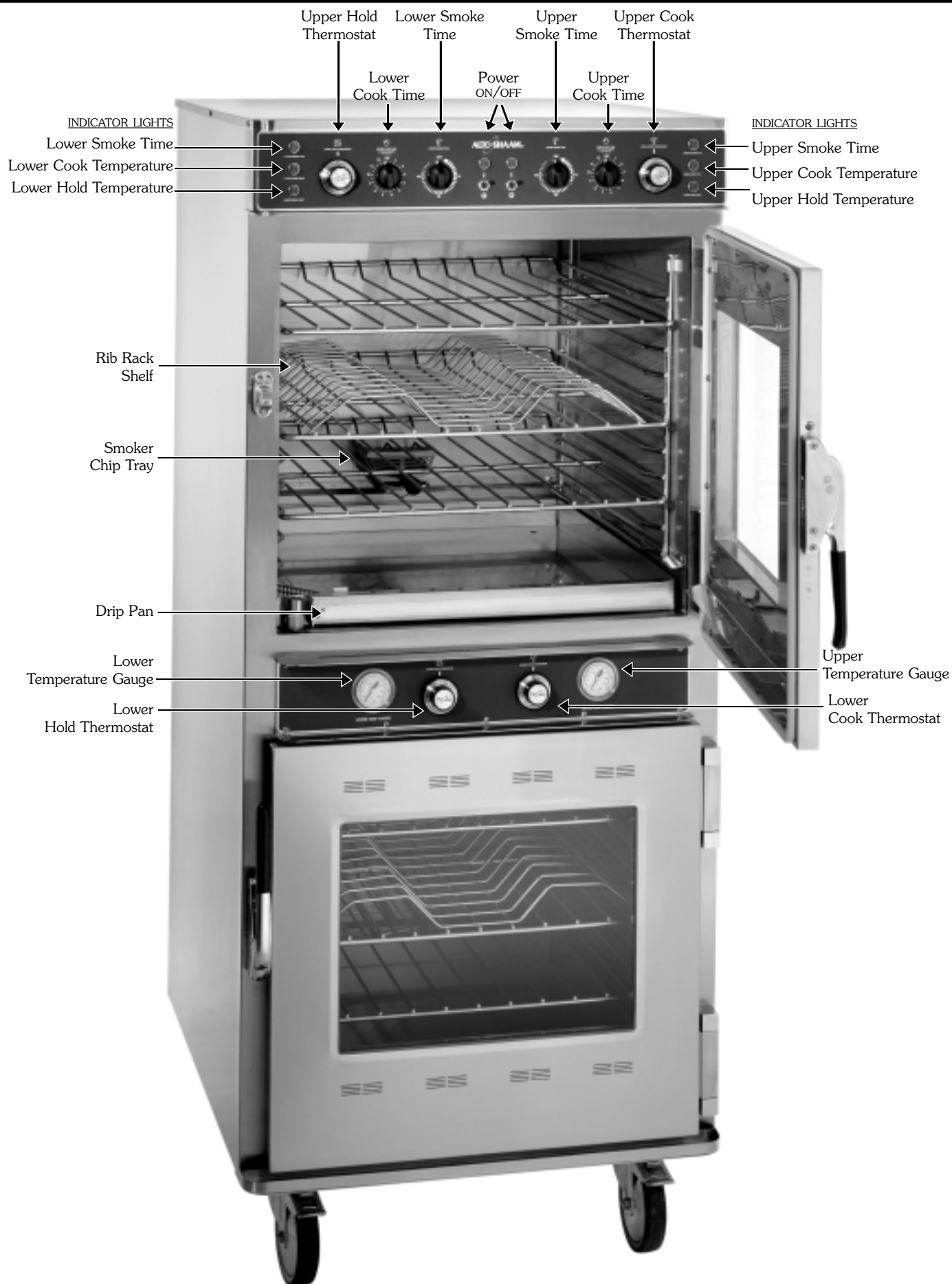
OPTIONS AND ACCESSORIES

Bumper Guards.	5221	Shelves, S/S Flat Wire	SH-2324
Carving Holder, Prime Rib.	HL-2635	Shelves, S/S Rib Rack	SH-2743
Carving Holder, Ship Round	4459	Stacking Hardware.	5001359
Casters, 5" (127mm)	4007	Product Support Grid.	11625
Casters, 3" (76mm)	14227	Wood Chips BULK PACK	
Legs, 6" (152mm)	5205	— Apple 20 lb (11 kg)	WC-22543
Pan Grid, S/S Wire	PN-2115	— Cherry 20 lb (11 kg)	WC-22541
Security Panel Control Cover		— Hickory 20 lb (11 kg)	WC-2829
— WITH KEY LOCK	4691	— Maple 20 lb (11 kg)	WC-22545

767-SK SINGLE COMPARTMENT SMOKER

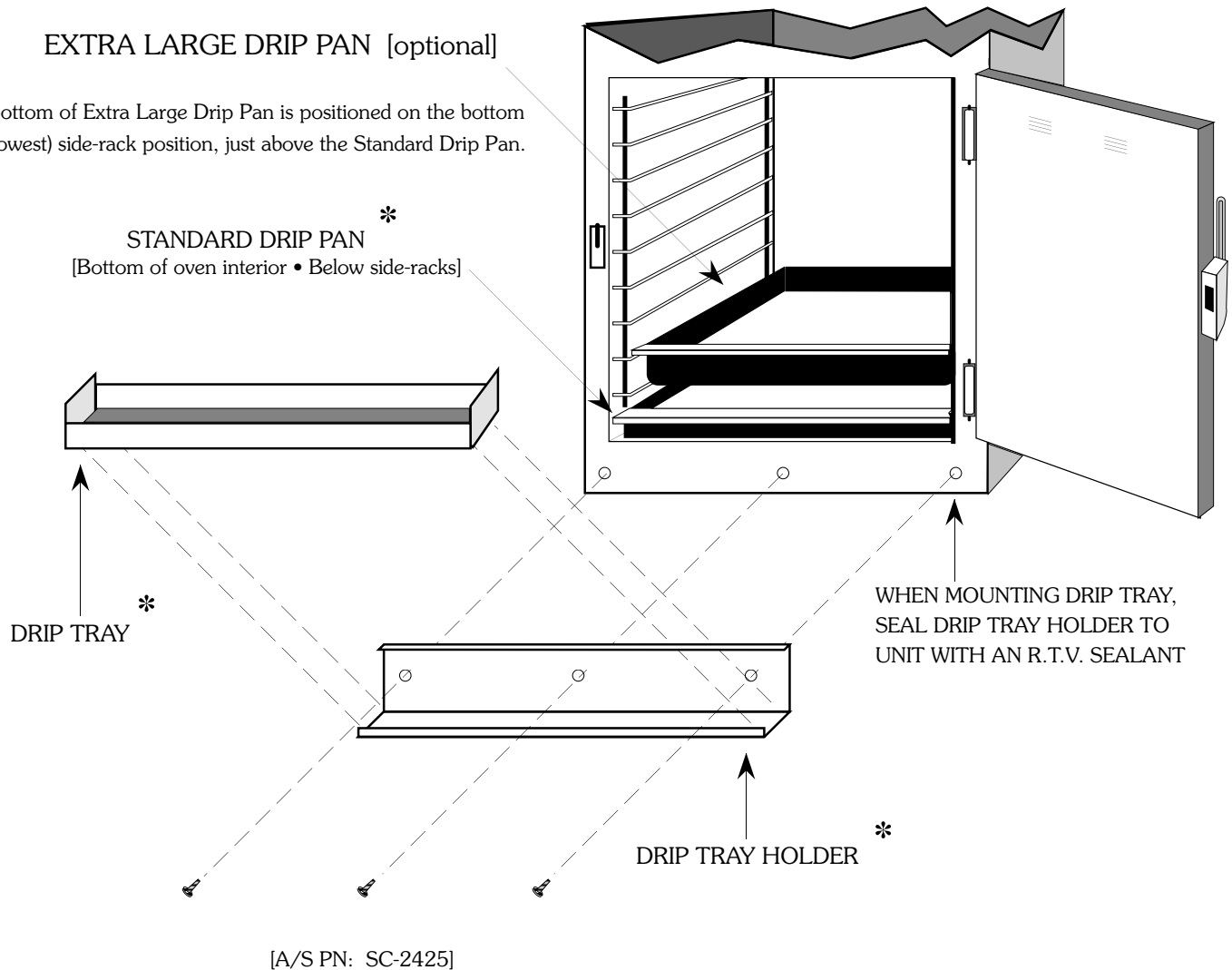


1767-SK DOUBLE COMPARTMENT SMOKER



LOW TEMPERATURE COOK, HOLD & SMOKE OVEN

DRIP TRAY MOUNTING INSTRUCTIONS



* See individual model service manual, views and parts lists, for Alto-Shaam part numbers.

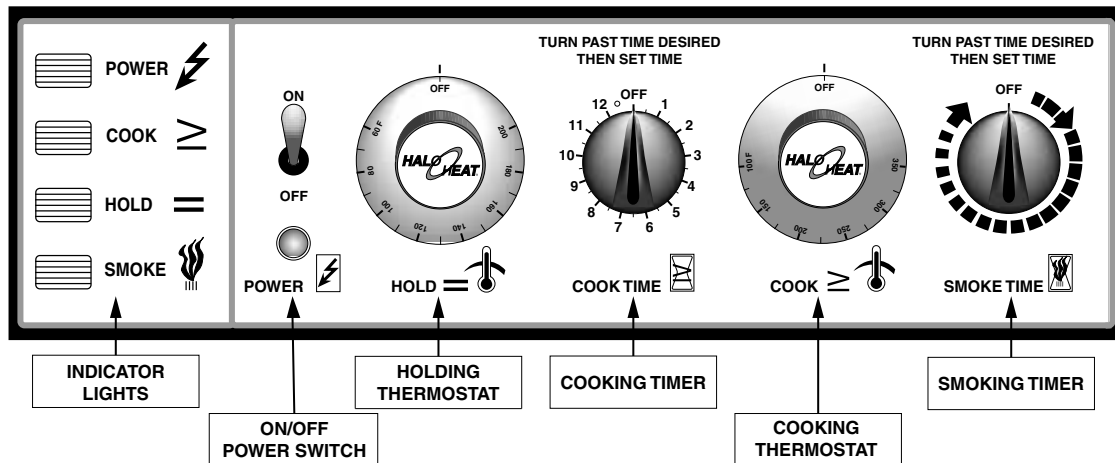
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START-UP

1. Install External Drip Tray on the front of the single oven. See the drawing in this manual for mounting instructions. This will not apply for the double compartment smoker oven.
2. Before operating the oven, clean both the interior and exterior of the unit with a clean, damp cloth and mild soap solution. Rinse carefully.
3. Clean and install the oven side racks, and oven shelves. Insert the drip pan on the interior bottom surface of the oven. Insert the wood chip tray in the holder located at the back of the oven.
4. Before operating the unit with product, become familiar with the operation of the controls. Read the following "Operation" section of this manual and work the various control functions.

OPERATION

CONTROL PANEL- 767-SK - SINGLE SMOKER



GENERAL OPERATION

1. Turn oven POWER SWITCH ON.
 - POWER 'ON' INDICATOR LIGHT will illuminate and will remain lit as long as the Power Switch is in the ON position.
2. Set the HOLD THERMOSTAT to the required holding temperature.
 - HOLDING INDICATOR LIGHT will illuminate as the Hold Thermostat calls for heat. This process will continue as long as the Power Switch and Hold Thermostat are ON.
3. Set the COOK THERMOSTAT to the required cooking temperature.
4. To preheat the oven, activate the Cook Thermostat by turning the COOKING TIMER clockwise.
 - COOKING INDICATOR LIGHT and HOLDING INDICATOR LIGHT will illuminate as the Cook Thermostat calls for heat. This process will continue until the COOKING TIMER cycles or is turned to the OFF position.
5. Take one container load of dry wood chips and soak the chips in water for 15 to 20 minutes. Shake excess water off wood chips. Remove wood chip container from the interior back panel of the smoker. Place the moistened chips in the wood chip container and replace the container in the oven.

6. Set the SMOKING TIMER

The Smoking Timer activates the heating element located within the wood chip container. When the wood chip container is full and the smoking timer is turned clockwise as far as it will turn, the wood chips will smoke for approximately forty-five minutes to one hour.

DO NOT USE SAWDUST FOR SMOKING. DO NOT USE WOOD CHIPS SMALLER THAN THUMB-NAIL SIZE. THE USE OF IMPROPER MATERIAL FOR THE SMOKING FUNCTION COULD RESULT IN DAMAGE, HAZARD, EQUIPMENT FAILURE OR COULD REDUCE THE OVERALL LIFE OF THE OVEN.

- To set the SMOKING TIMER, turn the smoking timer knob past the required length of time, then immediately bring it back to the correct setting.
- Keep the oven door completely closed during the smoking cycle.

These instructions are basic operational guidelines only. For complete instructions, see the HALO HEAT Guide to Low Temperature Cooking and Holding packed with the oven.

NOTE: MAXIMUM PRODUCT CAPACITY FOR EACH OVEN COMPARTMENT IS 100 lb (45kg) OF PRODUCT. DO NOT OVERLOAD THE OVEN.

OPERATION

GENERAL HOLDING GUIDELINES

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

HOLDING TEMPERATURE RANGE		
MEAT	FAHRENHEIT	CELSIUS
BEEF ROAST — Rare	140°F	60°C
BEEF ROAST — Med/Well Done	160°F	71°C
BEEF BRISKET	160° — 175°F	71° — 79°C
CORN BEEF	160° — 175°F	71° — 79°C
PASTRAMI	160° — 175°F	71° — 79°C
PRIME RIB — Rare	140°F	60°C
STEAKS — Broiled/Fried	140° — 160°F	60° — 71°C
RIBS — Beef or Pork	160°F	71°C
VEAL	160° — 175°F	71° — 79°C
HAM	160° — 175°F	71° — 79°C
PORK	160° — 175°F	71° — 79°C
LAMB	160° — 175°F	71° — 79°C
POULTRY		
CHICKEN — Fried/Baked	160° — 175°F	71° — 79°C
DUCK	160° — 175°F	71° — 79°C
TURKEY	160° — 175°F	71° — 79°C
GENERAL	160° — 175°F	71° — 79°C
FISH/SEAFOOD		
FISH — Baked/Fried	160° — 175°F	71° — 79°C
LOBSTER	160° — 175°F	71° — 79°C
SHRIMP — Fried	160° — 175°F	71° — 79°C
BAKED GOODS		
BREADS/ROLLS	120° — 140°F	49° — 60°C
MISCELLANEOUS		
CASSEROLES	160° — 175°F	71° — 79°C
DOUGH — Proofing	80° — 100°F	27° — 38°C
EGGS —Fried	150° — 160°F	66° — 71°C
FROZEN ENTREES	160° — 175°F	71° — 79°C
HORS D'OEUVRES	160° — 180°F	71° — 82°C
PASTA	160° — 180°F	71° — 82°C
PIZZA	160° — 180°F	71° — 82°C
POTATOES	180°F	82°C
PLATED MEALS	180°F	82°C
SAUCES	140° — 200°F	60° — 93°C
SOUP	140° — 200°F	60° — 93°C
VEGETABLES	160° — 175°F	71° — 79°C
THE HOLDING TEMPERATURES LISTED ARE SUGGESTED GUIDELINES ONLY.		

**COLD FOOD FOR
REHEATING MUST NEVER
BE ADDED TO THE
OVEN WHILE HOT FOOD
IS BEING HELD.**

In an enclosed holding environment, too much moisture content is a condition which can be relieved. A product achieving extremely high temperatures in preparation must be allowed to decrease in temperature before being placed in a controlled holding atmosphere. If the product is not allowed to decrease in temperature, excessive condensation will form increasing the moisture content on the outside of the product.

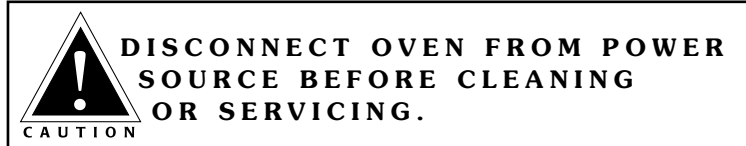
Most Halo Heat Holding Equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

If the unit is equipped with a thermostat indicating a range of between 1 and 10, use a metal-stemmed indicating thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.

CLEANING

CLEANING

The cleanliness and appearance of this unit will contribute considerable to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.



1. CLEAN DAILY

Remove all detachable items such as wire shelves, side racks, and drip pan. Clean these items separately.

With the oven disconnected from the power source, clean the interior of the unit with a damp cloth and any good alkaline or alkaline chlorinated based commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Rinse thoroughly. Never use hydrochloric acid (muriatic acid) on stainless steel. Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.



To help maintain the protective film coating on polished stainless steel, clean the exterior of the unit with a cleaner recommended for stainless steel surfaces. Spray on a clean cloth and wipe with the grain of the stainless steel.

2. DO NOT USE THE OVEN IF THE CONTROLS ARE NOT PROPERLY FUNCTIONING.

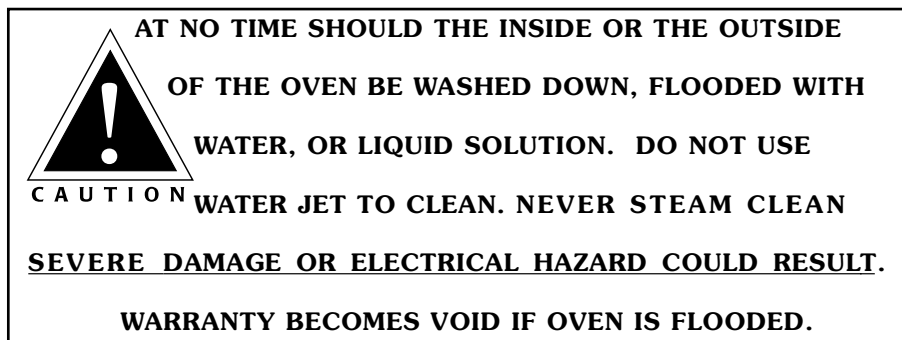
Refer to the Trouble Shooting Guide located in this manual or call an authorized service technician.

3. CHECK OVERALL CONDITION OF OVEN MONTHLY

Check the oven once a month for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.

4. CHECK COOLING FAN IN OVEN CONTROL AREA.

While the oven is warm, check that the cooling fan in the oven control area is functioning. The fan is located on the back of the unit, toward the top.



SANITATION

Food flavor and aroma are usually so closely related that it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, top operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods. Good equipment that is kept clean, works better and lasts longer.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption, there is no distinction between *GOOD* and *BAD* odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other *OFF* flavors are usually the result of germ activity.

The easiest way to insure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (germs). A thorough approach to sanitation will provide essential cleanliness. It will assure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation, and the service of foods are of equal importance.

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature. A quality thermometer is an effective tool for this purpose, and should be routinely used on all products that require holding at a specific temperature.

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal temperatures from receiving through service.

Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. Both these factors are important to build quality service as the foundation of customer satisfaction. Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers. HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality, and safety. Taking steps necessary to augment food safety practices are both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this manual, additional information is available by contacting the USDA/FDA Food-borne Illness Education Information Center at (301)504-6803.

INTERNAL FOOD PRODUCT TEMPERATURES		
HOT FOODS		
DANGER ZONE	40° TO 140°F	(4° TO 60°C)
CRITICAL ZONE	70° TO 120°F	(21° TO 49°C)
SAFE ZONE	140° TO 165°F	(60° TO 74°C)
COLD FOODS		
DANGER ZONE	ABOVE 40°F	(ABOVE 4°C)
SAFE ZONE	36°F TO 40°F	(2°C TO 4°C)
FROZEN FOODS		
DANGER ZONE	ABOVE 32°F	(ABOVE 0°C)
CRITICAL ZONE	0° TO 32°F	(-18° TO 0°C)
SAFE ZONE	0°F OR BELOW	(-18°C OR BELOW)

SERVICE SECTION

THERMOSTAT & INDICATOR LIGHT SEQUENCE

Whenever the start-up procedure has been completed, the indicator light will indicate the power ON/OFF condition of the heating cable and consequently, the cycling of the oven as it maintains the dialed cavity temperature. If the indicator light does not indicate after normal start-up, the main power source and/or the main power breaker, and/or the oven's control circuitry must be checked. If a oven compartment does not hold the temperature as dialed, calibration of the thermostat must be checked. (See the paragraph on thermostat calibration.) If a cooking compartment fails to heat or heats continuously with the thermostat off, the thermostat must be initially checked for proper operation. If all is in order, a continuity and resistance check of the heating cable should be made. (See the circuit diagram.)

THERMOSTAT CALIBRATION

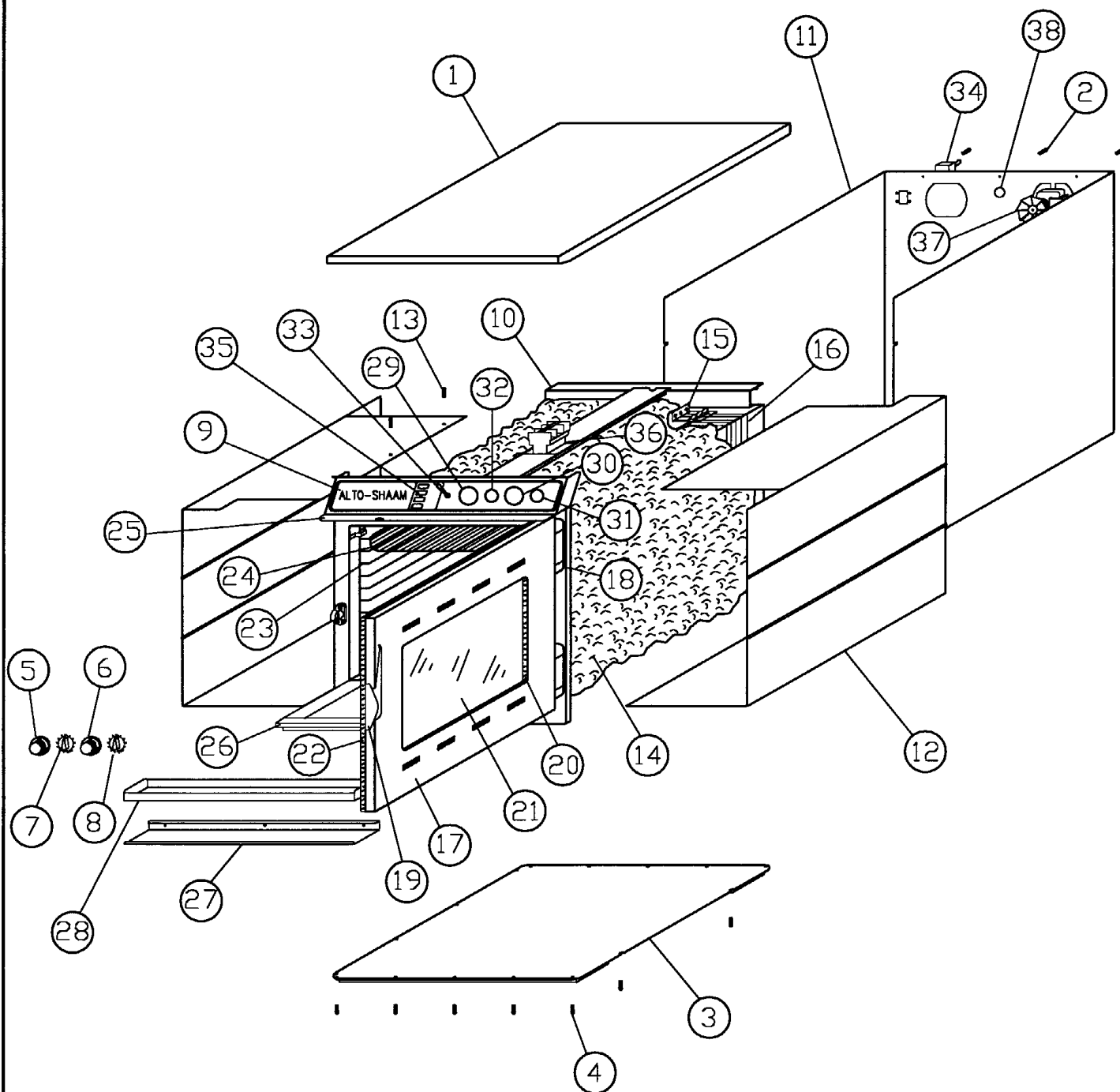
The thermostat is precision calibrated at the factory. Normally, no adjustment or recalibration is necessary unless the thermostat has been mishandled in transit or changed or abused while in service. A thermostat with a sensing bulb operates on hydraulic pressure. Consequently, any bending of the bulb results in a change in its volume and displaces the accuracy of the thermostat calibration.

A thermostat should be checked or recalibrated by placing a quality temperature indicator at the center of an empty oven cavity. **DO NOT CALIBRATE WITH FOOD PRODUCT IN THE OVEN.** The temperature must be allowed to stabilize at one particular setting for at least two hours. The center of the thermal swing of the cavity temperature should approximately coincide with the thermostat setting. The calibration screw of the thermostat is located in the dial shaft. With the shaft held stationary, a minute clockwise motion of the calibration screw appreciably lowers the thermostat setting while a reverse motion results in the opposite condition. After achieving the desired cycling of the thermostat, the calibration screw must be sealed in place with a few drops of sealant. (RED NAIL POLISH OR EQUIVALENT IS ACCEPTABLE.)

TROUBLESHOOTING CHECK LIST

TROUBLE	POSSIBLE CAUSE	REMEDY
Unit does not operate.	Insufficient electric power unit. Defective plug or cord. Power switch defective.	Check power source. Check and repair if necessary. Replace.
Cooking temperature not correct.	Cook thermostat out of calibration.	Calibrate.
Holding temperature not correct.	Hold thermostat out of calibration.	Calibrate.
Timer runs down, but oven will not go into HOLD.	Timer not de-energizing cook circuit.	Replace timer.
Cook thermostat erratic — will not hold calibration.	Cook thermostat.	Replace thermostat.
Hold thermostat erratic — will not hold calibration.	Hold thermostat.	Replace thermostat.
Oven goes from cooking temperature to cold.	Hold thermostat.	Replace hold thermostat.
Oven will not go into cook cycle when timer and cook thermostat are ON.	Timer or contactor.	With timer turned ON, line voltage should appear across term. 2 and 3 of timer. If not, replace timer. If line voltage does appear across term. 2 and 3 of timer, it should also appear across holding coil of contactor. If line voltage does appear across holding coil, and it won't close its contacts, replace contactor.
It takes too long to cook (temperature O.K.).	Heating element open, resulting in low wattage.	Replace element.
Cannot control temperature but thermostats check O.K.	Heating element grounded.	Replace element.

767-SK
SERVICE VIEW
11/23/93 1/16"=1"



5/25/01

SERVICE VIEW PARTS LIST

767-SK Single Compartment Smoker

PART DESCRIPTION	QTY. PER UNIT	PART NO.	PART DESCRIPTION	QTY. PER UNIT	PART NO.
1. TOP ASSEMBLY	1	4552	20. WINDOW GASKET: LENGTH 4.9' (1494mm)	1	GS-2721
— TOP ASSEMBLY MTG. SCREWS (NOT SHOWN)	3	SC-2459	21. WINDOW	1	GL-2726
2. TUBE REAR MOUNTING SCREWS	3	SC-2425	22. DOOR GASKET: LENGTH 8' (2438mm)	1	GS-2398
3. BOTTOM ASSEMBLY	1	4559	23. SIDE RACK, 125/208-240V	2	SR-2303
4. BOTTOM & DRIP TRAY HOLDER MTG. SCREWS	16	SC-2459	— SIDE RACK, PAN SLIDE (230V)	2	14979
— CAPILLARY GUARD MTG. SCREWS (NOT SHOWN)	2	SC-2425	24. SHELF, FLAT WIRE	2	SH-2324
— CAPILLARY GUARD	2	GD-2536	— SHELF, RIB RACK	1	SH-2743
— CAPILLARY BULB MOUNTING SCREWS (NOT SHOWN)	4	SC-2077	25. SMOKE SHIELD	1	11763
— CAPILLARY BULB HOLD-DOWN (NOT SHOWN)	4	BK-2609	— SMOKE SHIELD MOUNTING SCREWS (NOT SHOWN)	2	SC-2425
— THERMOSTAT CAPILLARY BULB (NOT SHOWN)	2	—	26. GREASE TRAY/DRAIN STYLE DRIP PAN ASSBLY.	1	14831
— SMOKE HEATER: 125V, 60 Hz (NOT SHOWN)	1	CB-3537	27. DRIP TRAY HOLDER	1	11259
— SMOKE HEATER: 200-240V, 50/60 Hz (NOT SHOWN)	1	CB-3538	28. DRIP TRAY	1	11258
— CHIP TRAY HANDLE (NOT SHOWN)	1	HD-2724	29. HOLD THERMOSTAT	1	TT-3057
— CHIP TRAY (NOT SHOWN)	1	4652	30. COOK THERMOSTAT	1	TT-3329
— CHIP TRAY INSERT (NOT SHOWN)	1	1243	31. SMOKE TIMER, 125V — 60 Hz	1	TR-3535
5. HOLD THERMOSTAT KNOB (FAHRENHEIT)	1	KN-3469	— SMOKE TIMER, 200-240V — 50/60 Hz	1	TR-3536
— HOLD THERMOSTAT KNOB (CELSIUS)	1	KN-3474	32. COOK TIMER		
6. COOK THERMOSTAT KNOB (FAHRENHEIT)	1	KN-3468	— 125V, 60 Hz	1	TR-3504
— COOK THERMOSTAT KNOB (CELSIUS)	1	KN-3475	— 200-240V, 60 Hz	1	TR-3318
7. TIMER KNOB, COOK	1	KN-3765	— 200-220V, 50 Hz	1	TR-3402
— TIMER NUT (NOT SHOWN)	1	—	33. POWER SWITCH - ALL	1	SW-3528
8. SMOKE TIMER KNOB	1	KN-3765	— SWITCH BOOT, 230V	1	SW-3905
9. CONTROL PANEL OVERLAY	1	PE-2719	34. VOLTAGE CONVERSION SWITCH	1	SW-3528
10. TUBE ASSEMBLY	1	—	— 200-220, 208-204		
11. CASING	1	1784	35. HEAT INDICATOR LIGHT		
12. INSULATION TUBE, LEFT-HAND	1	1020	— 125V, 60 Hz	4	LI-3493
— INSULATION TUBE, RIGHT-HAND	1	4551	— 200-240V, 50/60 Hz	4	LI-3516
13. INSULATION TUBE MOUNTING SCREWS	6	SC-2459	36. CONTACTOR		
14. INSULATION:			— 125V, 60 Hz	1	CN-3487
— PIECE SIZE 25" x 120" (635mm x 3048mm)	1	IN-22364	— 200-240V, 50/60 Hz	1	CN-3052
15. CABLE CONNECTION HARDWARE			37. FAN		
16. HEATING CABLE			— 125V, 60 Hz	1	FA-3485
— 125V - 60 Hz: LENGTH 94' (28651mm)	1	CB-3045	— 200-240V, 50/60 Hz	1	FA-3342
— 208V-240V: LENGTH 200' (60960mm)	1	CB-3045	— FAN BLADE	1	FA-3343
17. WINDOW DOOR ASSEMBLY, RIGHT-HAND	1	15185	— FAN GUARD	1	GD-2396
— WINDOW DOOR ASSEMBLY, LEFT-HAND	1	15186	38. CORD		
18. HINGE SET (1 pair of 2 hinges)	1	HG-2014	— 125V, 60 Hz: LENGTH 6' (1829mm)	1	CD-3397
— HINGE TO DOOR MTG. SCREWS (NOT SHOWN)	6	SC-2072	— 220V, 50 Hz: LENGTH 9.7' (2957mm)	1	CD-3508
— HINGE TO UNIT MTG. SCREWS (NOT SHOWN)	6	SC-2073	— 208/240V, 60 Hz — NO CORD FURNISHED	—	—
19. DOOR HANDLE	1	HD-2007			
— DOOR HANDLE MOUNTING SCREWS (NOT SHOWN)	3	SC-2073			
— DOOR CATCH MOUNTING SCREWS (NOT SHOWN)	3	SC-2071			

CABLE HEATING SERVICE KIT

#4881

#4879

(EACH OVEN COMPARTMENT)

208-240V

125V

INCLUDES:

CB-3045	Cable Heating Element	210 ft. (64m)	112 ft (34m)
CR-3226	Ring Connector	12	6
IN-3488	Insulation Corner	1 ft. (0,31m)	1 ft. (0,31m)
BU-3105	Shoulder Bushing	12	6
BU-3106	Cup Bushing	12	6
SL-3063	Insulating Sleeve	12	6
TA-3540	Electrical Tape	1 roll	1 roll
ST-2439	Stud 10-32	12	6
NU-2215	Hex Nut 10-32	24	12



6/18/03

SERVICE PARTS

1767-SK Double Compartment Smoker

PART DESCRIPTION			QTY.	PART NO.	PART DESCRIPTION			QTY.	PART NO.
			PER UNIT					PER UNIT	
1. TOP ASSEMBLY			2	44264	12. WINDOW GASKET: LENGTH 4.9' (1494mm)			2	GS-2721
2. BOTTOM ASSEMBLY			1	44260	13. WINDOW			2	GL-2726
3. CAPILLARY GUARD			2	GD-2536	14. DOOR GASKET: LENGTH 8' (2438mm) EA. DOOR			2	GS-2398
CAPILLARY BULB MOUNTING SCREWS (NOT SHOWN)			6	SC-2077	15. SIDE RACK, 208-240V			4	SR-2303
CAPILLARY BULB HOLD-DOWN (NOT SHOWN)			6	1048	SIDE RACK, PAN SLIDE (230V)			4	14979
SMOKE HEATER: 200-240V, 50/60 Hz (NOT SHOWN)			2	CB-3538	16. SHELF, FLAT WIRE			4	SH-2324
CHIP TRAY HANDLE (NOT SHOWN)			2	HD-2724	SHELF, RIB RACK			2	SH-2743
CHIP TRAY (NOT SHOWN)			2	4652	17. SMOKE SHIELD			2	11763
CHIP TRAY INSERT (NOT SHOWN)			2	1243	— SMOKE SHIELD MOUNTING SCREWS (NOT SHOWN)			4	SC-2425
4. HOLD THERMOSTAT KNOB (FAHRENHEIT)			2	KN-3469	18. GREASE TRAY/DRAIN STYLE DRIP PAN ASSBLY.			2	14831
HOLD THERMOSTAT KNOB (CELSIUS)			2	KN-3474	19. DRIP TRAY HOLDER				N/A
5. COOK THERMOSTAT KNOB (FAHRENHEIT)			2	KN-3468	20. DRIP TRAY BOTTOM			1	14392
COOK THERMOSTAT KNOB (CELSIUS)			2	KN-3475	21. HOLD THERMOSTAT			1	TT-33432
6. COOK TIMER KNOB			2	KN-3765	22. COOK THERMOSTAT			1	TT-33431
7. SMOKE TIMER KNOB			2	KN-3765	23. SMOKE TIMER, 200-240V — 50/60 Hz			1	TR-3536
8. CONTROL PANEL OVERLAY, UPPER			1	PE-25151	24. COOK TIMER				
CONTROL PANEL OVERLAY, LOWER			1	PE-25301	— 200-240V, 60 Hz			2	TR-3318
9. CASING, LH			1	16556	— 230V, 50 Hz			2	TR-3402
CASING, RH			1	16557	25. POWER SWITCHES & VOLTAGE SWITCH			3	SW-3528
CASING, BACK			1	16558	BOOT FOR POWER SWITCHES, 230V			2	SW-3905
7. INSULATION:					26. BREAKER SWITCH			2	SW-3715
PIECE SIZE 25" x 120" (635mm x 3048mm)			2	IN-22364	28. HEAT INDICATOR LIGHT				
8. HEATING CABLE, each cavity					— 200-240V, 50/60 Hz			8	LI-3025
— 208V-240V: LENGTH 200' (60960mm)			1	CB-3045	— 230V, 50 Hz			8	LI-3951
9. WINDOW DOOR ASSEMBLY, RIGHT-HAND			2	15185	29. CONTACTOR				
WINDOW DOOR ASSEMBLY, LEFT-HAND			2	15186	— 200-240V, 50/60 Hz			2	CN-3052
10. HINGE SET (1 pair of 2 hinges)			2	HG-2014	30. FAN				
— HINGE TO DOOR MTG. SCREWS (NOT SHOWN)			12	SC-2072	— 200-240V, 50/60 Hz			1	FA-3342
— HINGE TO UNIT MTG. SCREWS (NOT SHOWN)			12	SC-2073	— FAN BLADE			1	FA-3343
11. DOOR HANDLE			2	HD-2007					
— DOOR HANDLE MOUNTING SCREWS (NOT SHOWN)			6	SC-2073					
— DOOR CATCH MOUNTING SCREWS (NOT SHOWN)			6	SC-2071					

CABLE HEATING SERVICE KIT

#4881

#4879

(EACH OVEN COMPARTMENT)

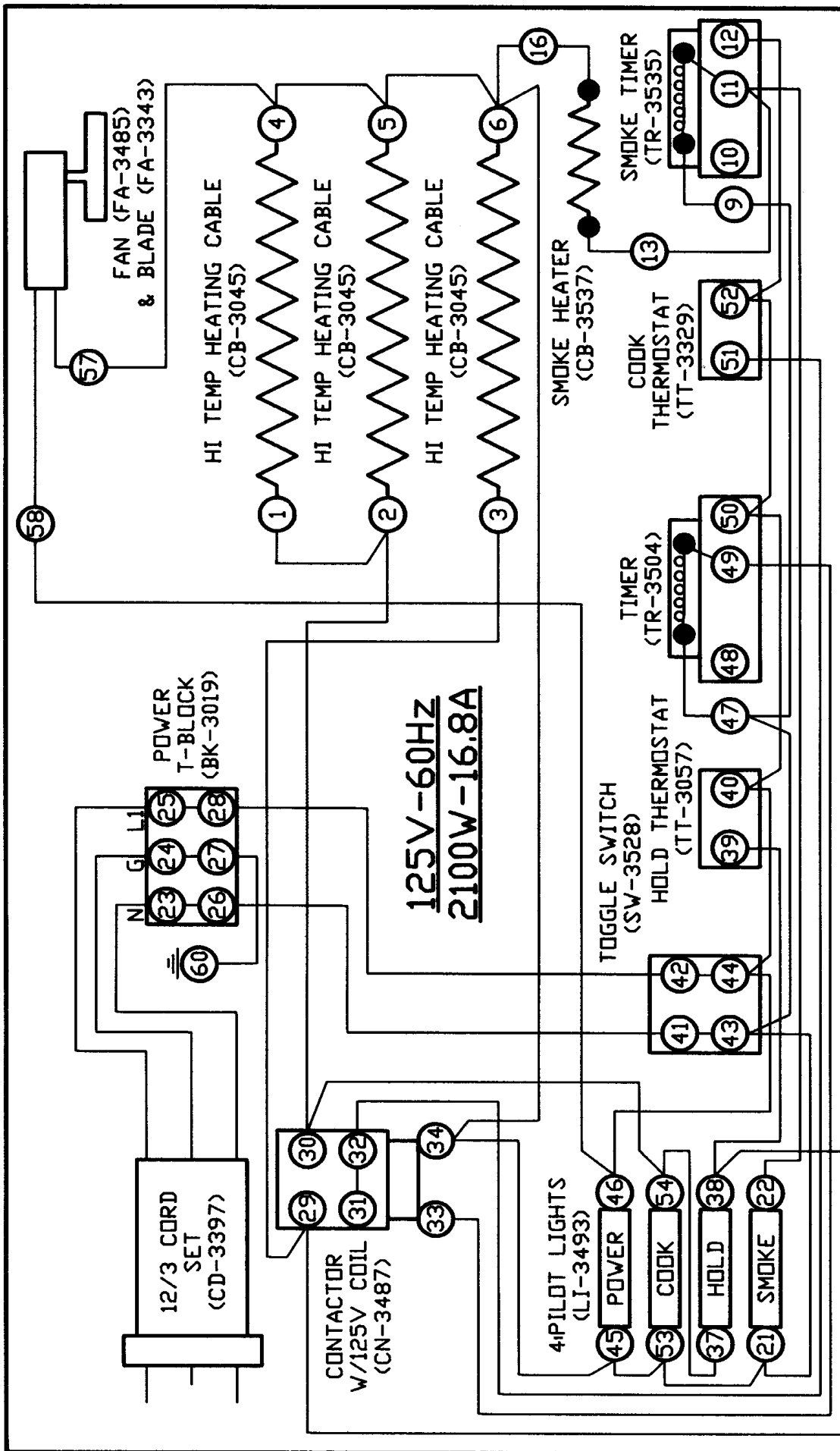
208-240V

125V

INCLUDES:

CB-3045 Cable Heating Element . . . 210 ft. (64m) . . . 112 ft (34m)
 CR-3226 Ring Connector 12 6
 IN-3488 Insulation Corner 1 ft. (0,31m) . . . 1 ft. (0,31m)
 BU-3105 Shoulder Bushing 12 6
 BU-3106 Cup Bushing 12 6
 SL-3063 Insulating Sleeve 12 6
 TA-3540 Electrical Tape 1 roll 1 roll
 ST-2439 Stud 10-32 12 6
 NU-2215 Hex Nut 10-32 24 12

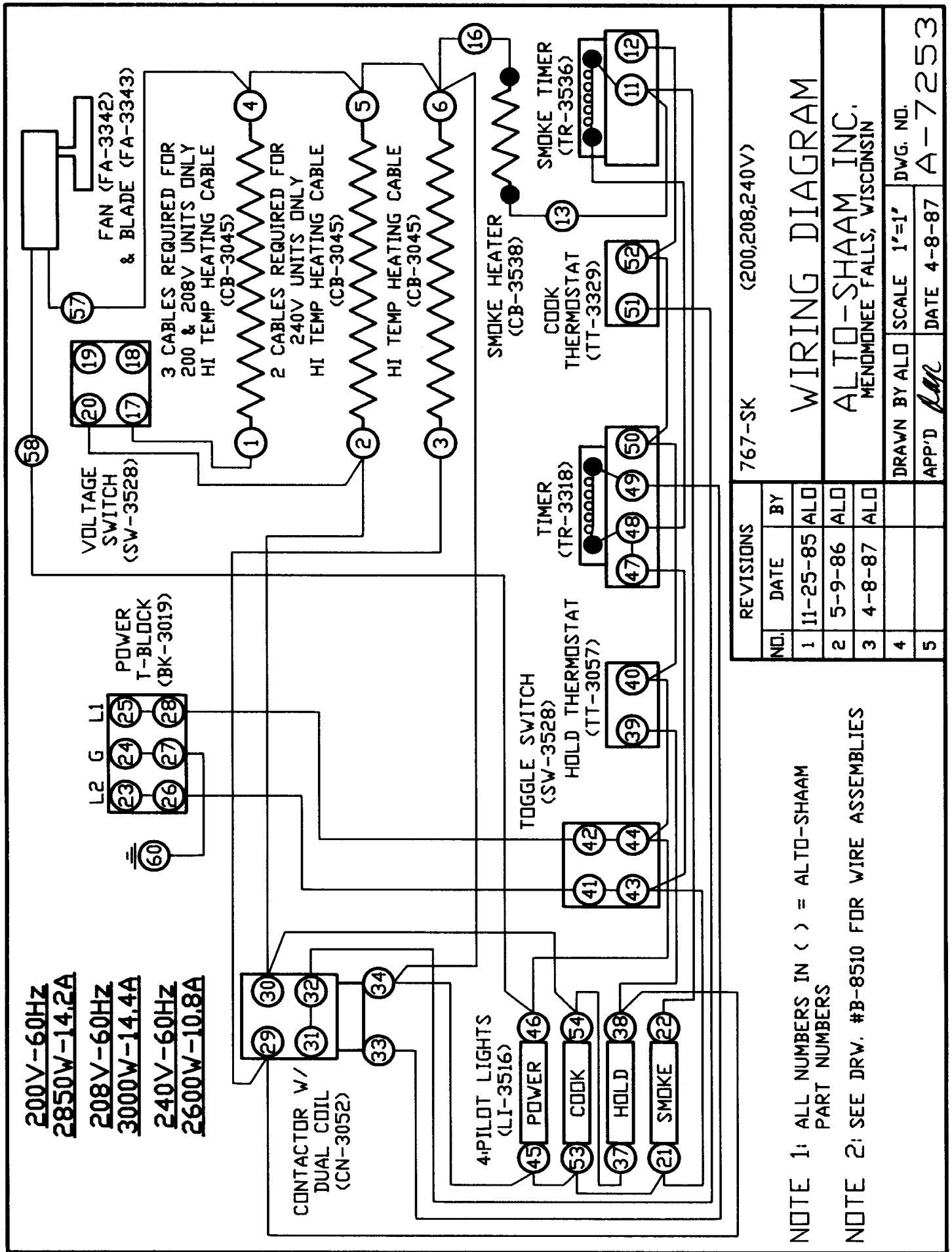


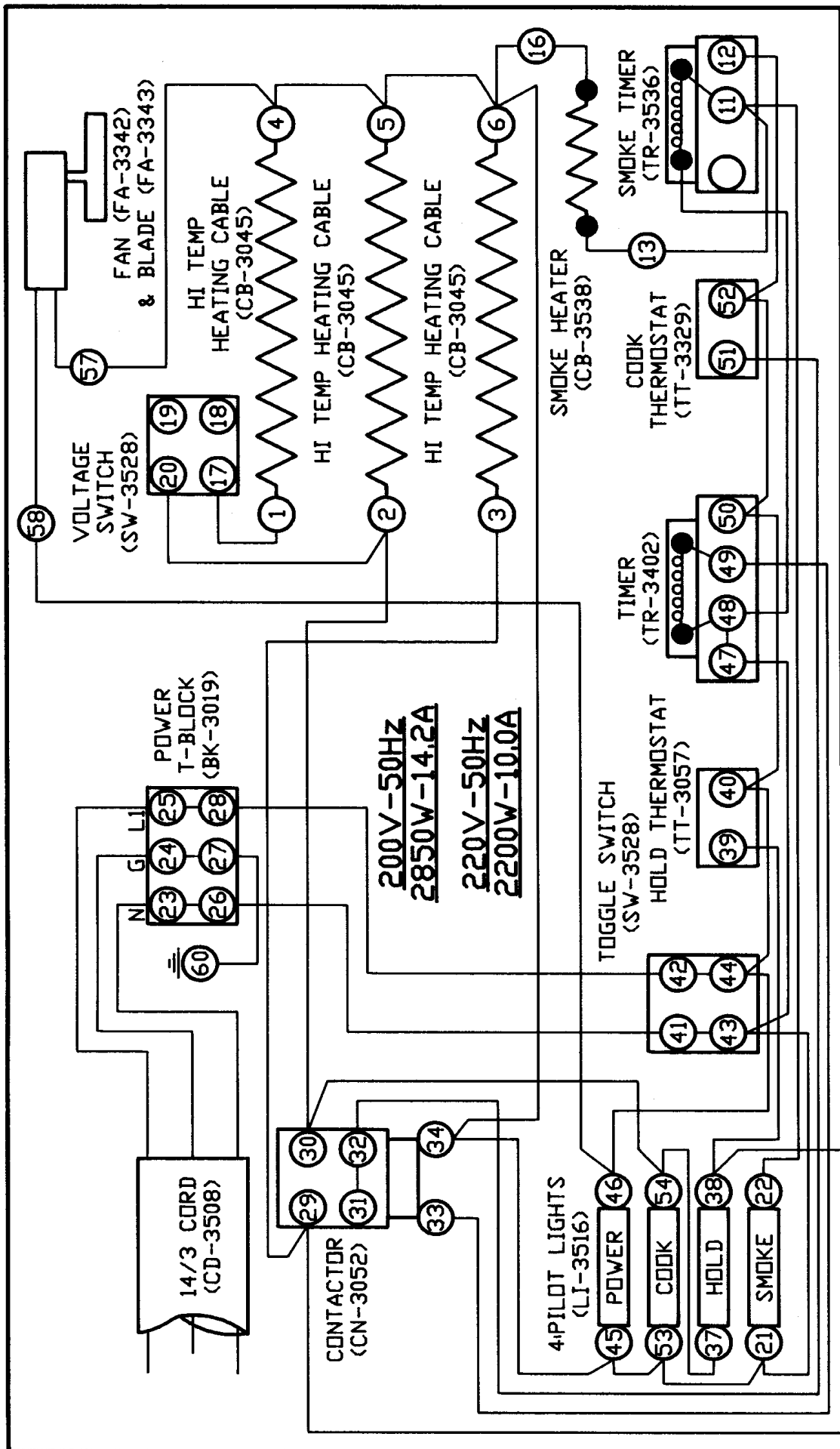


REVISIONS			767-SK	(125V)
NO.	DATE	BY		
1	4-8-87	ALD		
2	5-9-86	ALD		
3				
4				
5				

NOTE 1: ALL NUMBERS IN () = ALTO-SHAAM PART NUMBERS				
NOTE 2: SEE DRW. #B-8508 FOR WIRE ASSEMBLIES				

WIRING DIAGRAM				
ALTO-SHAAM INC. MENOMONEE FALLS, WISCONSIN				
DRAWN BY	ALD	SCALE	1"=1'	DWG. NO.
APP'D	<i>for</i>	DATE	4-8-87	A-7251





REVISIONS			767-SK	(200,220V)
NO.	DATE	BY		
5	4-8-87	ALD		
6				
7				
8				
9				

NOTE 1: ALL NUMBERS IN () = ALTO-SHAAM PART NUMBERS		
NOTE 2: SEE DRW. #B-8510 FOR WIRE ASSEMBLIES		

WIRING DIAGRAM		
ALTO-SHAAM INC. MENDOTA FALLS, WISCONSIN		
DRAWN BY ALD	SCALE 1"=1'	DWG. NO.
APP'D <i>ALD</i>	DATE 4-8-87	A-7252

TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:

***Driver refuses to allow inspection
of containers for visible damage.***

6. Telephone the carrier's office immediately upon finding damage and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, nor accept deductions in payment for such claims.

ALTO SHAAM LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

Exceptions to the one year part warranty period are as listed:

- A. Halo Heat cook/hold ovens include a five (5) year parts warranty on the heating element. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.
- B. Alto-Shaam Quickchillers include a five (5) year parts warranty on the refrigeration compressor. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

This warranty does not apply to:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages.

This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

Warranty effective January 1, 2000

**RECORD THE MODEL AND SERIAL NUMBER OF THE UNIT FOR EASY REFERENCE.
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THE UNIT.**

Model Number: _____

Date Installed: _____

Voltage: _____

Purchased From: _____

Serial Number: _____

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262.251.1907 INTERNATIONAL

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